



STEPHEN TANZER 2013
MILLESIME/VINTAGE 2011

Frederic Magnien, who also makes his family's estate wines under the Domaine Michel Magnien label, told me he did quicker fermentations in both the domain and *negociant* cellars in 2011 owing to lower potential alcohol levels, in most cases in the range of 11.5% to 12%. "This approach helped to retain purer, cleaner fruit and avoid meaty notes," he explained, adding that fermentation temperatures for the domain wines are a bit hotter than those in his *negociant* facility next door. "The wines were very clear from the start, but I'm surprised now by their richness and body." He started harvesting his *negociant* vineyards on September 3, and picked the Michel Magnien fruit from September 5 through 13. Magnien told he reduced the percentage of new oak in 2011. As recently as a few years ago, he left even his premier crus in 50% to 70% new oak "until the end, with no racking," but today the percentage is 15% to 20% and the wines had been racked into tank and back into barrels (in most cases, used barrels) in July. Some of the wines had been assembled in tank in late October or the beginning of November. Magnien described 2011 as "a quick-ripening vintage," adding that he would not bet on it being a long ager. "Two thousand ten had a more profound ripeness; even the grape pips were brown," he said. "There are more red fruits in the 2010s, while 2011 is more black fruit in character, which will be more appealing for the general consumer."

Frederic Magnien, qui fait également les vins de la propriété de sa famille sous l'étiquette Michel Magnien, m'a dit qu'il faisait des fermentations rapides en 2011 tant au domaine que dans les caves de sa négoce en raison de la baisse des niveaux d'alcool potentiel, dans la plupart des cas de l'ordre de 11,5% à 12 %. "Cette approche a permis de conserver le fruit plus pur, plus propre et d'éviter les notes de viande», a-t-il expliqué, ajoutant que les températures de fermentation pour les vins du domaine sont un peu plus chaudes que ceux de sa négoce dans l'établissement voisin. "Les vins ont été très clairs dès le début, mais je suis surpris aujourd'hui par leur richesse et leur corps." Il a commencé les vendanges de ses parcelles de négoce le 3 Septembre, puis celles du domaine Michel Magnien le 5 septembre jusqu'au 13. Magnien dit qu'il réduit le pourcentage de fûts neufs en 2011. Il y a à peine quelques années, il



a même laissé ses premier crus dans 50% à 70% de fûts neufs « jusqu'à la fin, sans soutirage », mais aujourd'hui, le pourcentage est de 15% à 20% et les vins ont été assemblé en cuve et en fûts (dans la plupart des cas, les fûts ont été utilisé) en Juillet. Certains des vins ont été assemblés en cuve fin octobre ou début novembre. Magnien décrit le 2011 comme "un millésime mûrissant rapidement ». « 2010 avait une maturité plus profonde, même les pépins des raisins étaient bruns. » Il y a plus de fruits rouges dans le 2010 alors que le millésime 2011 relève plus des fruits noirs, ce qui sera plus attrayant pour le grand public.

2011 Maison Frederic Magnien Morey-Saint-Denis Les Herbuottes

Bright, pale red. Musky aromas of redcurrant, tobacco, chalk and mint. Juicy, spicy and tight, showing modest ripeness and flesh but decent intensity. Pepper and herb nuances give the finish a dry edge.

85-87

2011 Maison Frederic Magnien Chambolle-Musigny Vieilles Vignes

Bright medium red. Cherry and brown spices on the nose. Juicy, firm and minerally, with very good cut to its cherry and spice flavors. A bit lean and youthfully imploded today. The precise finish features a floral element and very good verve. And not at all chocolatey considering that the three parcels that went into this blend are located on flatter land mostly underneath Chambolle Charmes.

87-89

2011 Maison Frederic Magnien Gevrey-Chambertin Jeunes Rois

Bright, deep red. Reduced nose hints at smoke, miso and iron. Supple, suave and nuanced, with considerable early sex appeal to its game and pepper flavors. Finishes with sneaky length. This is nicely balanced from the start.

88-90

2011 Maison Frederic Magnien Vosne-Romanee Vieilles Vignes

Bright medium red. Lively aromas of red berries, flowers and spices. At once sweet and vibrant, with serious saline minerality lifting the red fruit flavors. Supple and juicy on the aftertaste, with lingering red fruit and mineral perfume. Very nicely balanced village wine.

89-91

2011 Maison Frederic Magnien Vosne-Romanee aux Champs Perdrix

(from poor sandy soil above La Tache): Medium red. Raspberry and redcurrant dominate the nose and palate. Silky and stylish, with sound acidity giving the mid-palate a light touch. Finishes with slowly mounting persistence, very even tannins and lingering red fruit perfume.



An outstanding village wine in the making, from a vineyard at roughly the same altitude as Les Petits Monts and Aux Reignots.

90-92

2011 Maison Frederic Magnien Nuits-Saint-Georges Les Damodes

(a lot of *millerandage* here): Deep, saturated red with ruby highlights. Strawberry liqueur complicated by chocolate and earth on the nose. Sweet and concentrated; more powerful and thick than the Vosne-Romanee aux Champs Perdrix that preceded it in my tasting, but then this wine finished its malolactic fermentation very late. A distinctly broad-shouldered wine from hard chalk soil. Finishes dense and long, with substantial ripe tannins.

89-92

2011 Maison Frederic Magnien Gevrey-Chambertin Les Cazetiers

(from a parcel next to Clos Saint-Jacques, says Magnien, adding that his family's Cazetiers vines are located a bit farther to the north): Bright red. Smoky raspberry, red rose, deep mineral nuances and a hint of game on the nose. Sweet, minerally and fine-grained in the mouth, showing the silky side of this premier cru. Finishes fresh and long, with lovely red berry and stone perfume. Nothing rustic about this classy wine.

90-93

2011 Maison Frederic Magnien Gevrey Chambertin Petite Chapelle

Bright, dark red with ruby tones. Musky raspberry, minerals and gunflint on the nose. Dense, chewy and very rich, with lovely mineral lift to the sweet red berry flavors; there's something almost 2010-like about this. Offers a copacetic balance of density and power thanks to very good acidity. Finishes fruity and long, with a pungent stony character. Should be a big success.

91-94

2011 Maison Frederic Magnien Morey-Saint-Denis Les Ruchots

Bright medium red. Wild raspberry, strawberry, mocha, roasted herbs, dried flowers and minerals on the aromatic nose. Tangy on entry, then brisk to the point of austerity in the middle, communicating a distinctly rocky taste to its flavors of raspberry and orange zest. Plenty of density here but with a light touch. Finishes with serious persistence and lovely balance. Offers strong potential but will need time in bottle.

90-93

2011 Maison Frederic Magnien Chambolle-Musigny Les Charmes Vieilles Vignes

Good bright red. High-toned aromas and flavors of raspberry and strawberry, with hints of spices and minerals. Pure and tightly wound, showing limited flesh today but boasting



exhilarating notes of blood orange, cardamom and cinnamon. Finishes very spicy, with fine-grained tannins and lingering perfume.

91-93

2011 Maison Frederic Magnien Chambolle-Musigny Les Bourniques

Medium red. A bit lower-pitched on the nose than the Charmes, offering red fruits and smoke. Then sweet, supple and pure in the mouth, with strawberry and raspberry flavors gaining dramatically in verve with air and a sexy orange zest note emerging. Ultimately complex and strong, finishing with an element of *calcaire* energy that reminded me of Musigny. Outstanding potential.

91-93

2011 Maison Frederic Magnien Echezeaux

Good deep red. Sweet oak and caramel dominate the nose. Rich, tactile and broad but in a rather tired phase today (this has been racked twice) and hard to taste with confidence. Finishes quite oaky, with a mouthful of tannins. (My sample of the Vosne-Romanee Les Suchots was lean and peppery, lacking the sweetness of most of these 2011s; it, too, showed drying wood tannins. I'll wait to taste this latter wine from the bottle.)

87-90?

2011 Maison Frederic Magnien Clos de Vougeot

Medium red. Raspberry, strawberry and mulch on the expressive nose. Full and sweet, conveying a strong saline quality and a high-pH mouth feel. Not especially fruity today but boasts noteworthy finesse of texture and finishes with complex soil tones and ripe tannins.

90-92

2011 Maison Frederic Magnien Charmes-Chambertin

(true Charmes; finished its malolactic fermentation early, in February): Palish red. Strawberry, leather, smoke and a whiff of game bird on the nose. Silky, sweet and seamless, with aromatic flavors of strawberry and game. Finishes subtle, stylish and long, with late spice and licorice notes firming and lifting the aftertaste.

90-93

2011 Maison Frederic Magnien Chambertin-Clos de Beze

(the parcel Magnien works with stretches from the bottom to the top of the cru; a substantial percentage of *millerandage* resulted in a very low yield *and* low pH in 2011, according to Magnien): Good bright, full red. Aromas of black cherry, raspberry, licorice, menthol and flowers. Highly concentrated and well delineated, with superb energy and lift to the flavors of



red berries, spices and dark chocolate. Very rocky and precise on the finish, with firm tannins currently shutting down the fruit. Still an infant but shows outstanding potential.

92-94

2011 Maison Frederic Magnien Bonnes-Mares

(from vines on the Morey side; picked on the second day of the harvest at 12.8% natural alcohol--the highest of these 2011s--and bumped up to 13.1%): Medium red. Aromas of raspberry, red licorice, mocha and subtle roasted herbs. Juicy, dry and intense, with terrific energy and rose petal perfume to the silky red fruit, spice and herb flavors. Really saturates the salivary glands on the very long finish. Showing enticing earthy and spicy complexity already.

92-95

